

2011 Trick-or-Treat Bus Trip Customer Recipe's

NO BAKE COCOA HAYSTACKS

1 1/2 c sugar, 1 stick butter, 1/2 c milk, 1/2 c cocoa, 1 tsp vanilla, 3 1/2 c quick-cooking rolled oats, 1 c flaked coconut, 1/2 c chopped nuts.

Combine sugar, milk, cocoa and butter. Cook over med heat until mixture comes to full boil. Remove from heat. Stir in remaining ingredients. Drop by spoonfuls onto waxed paper. Cool completely. Store in cool dry place.

Peggy Ahart

Tropical Treat Bars

1 1/2 cups of Graham Cracker Crumbs
1/2 cup butter, melted
14-oz can sweetened condensed milk
1 cup sweetened dried pineapple, coarsely chopped
1 cup white chocolate chips
1 1/3 cups sweetened flaked coconut
1 cup macadamia nuts or almonds, coarsely chopped

Mix together graham cracker crumbs and melted butter. Press firmly into the bottom of an ungreased 13" x 9" baking pan.

Pour condensed milk evenly over crumb mixture. Sprinkle with pineapple, chocolate chips, coconut and nuts, pressing down firmly.

Bake at 350 degrees for 25 to 30 minutes, until golden. Cool completely, chilling if desired. Cut into bars. Makes 2 dozen.



Audrey's Sugar Cookies

4 1/2 cups of flour
1/2 tsp salt
1 tsp. soda

Sift together

1 ½ cups sugar
1 cup shortening
1 tsp. vanilla
¼ tsp. almond
3 eggs
Cream together

Add flour mixture to cream mixture. Dough may be chilled. Cut out with fall or Halloween cutters and bake at 350 degrees for 8-10 minutes.
Frost with icing. I use Hobby Lobby Meringue icing.

Nancy Deacon

Ghost Mix



3 cups Chex Mix dark choc. Snack mix or Choc Chex cereal
1 cup small pretzel twists
1 cup miniature marshmallows
1 cup white vanilla baking chips
1 cup salted cocktail peanuts

Mix all ingredients together. Make this snack mix up to 1 week in advance. Package in small plastic bags for party favors.

From: Pillsbury Easy Halloween booklet #349

Elaine Wibben



Party Meatballs

1 or 2 cans of chili sauce
1 or 2 cans of grape jelly or other flavored jelly

Place a large package of frozen Italian seasoned meatballs (like you get at Sam's or Wal Mart) in a large crockpot. Add the jelly and the chili sauce, 2 cans each if you want more sauce. If you want to defrost the frozen meatballs in the microwave before adding to the crock pot they will

cook more quickly. If frozen, heat on high, stirring occasionally. Be careful to check so that they do not get too dark. Three to four hours is a general rule of thumb but you may have to play it by ear. If the sauce is melted and the meatballs are really hot, turn off the crock pot and reheat just before serving in the microwave. These look great in a chafing dish or can come right out of the crock pot. Provide toothpicks or party forks for serving.

Paula Carmack Denson

Scarecrow Crunch

- 4c. crunchy oatmeal squares cereal such as life
- 1-22oz bag autumn candy mix (candy corn pumpkins etc.
- 2c. Keece pieces
- 1-6oz bag chocolate graham "fish" or similar choc. crackers
- 2-6oz boxes Carmel popcorn with nuts
- 4c. tiny twist pretzels,
- You can sub. different items you prefer

This is from my daughter, Audra Duxton submitted by Cheryl Ramsey



SWAMP WATER

- 4 cups vodka
- 2 cups club soda
- 2 ounces orange flavored liqueur
- 2 ounces vermouth
- Licorice Ice Cubes (recipe following)

In a large pitcher, combine vodka, club soda, orange liqueur, and vermouth. Add Licorice Ice Cubes, if desired, stirring well to chill. Serve immediately.

Makes 10 to 12 servings

LICORICE ICE CUBES

Fill a (16-cube) ice tray half full with black jelly beans, then fill the rest of the way with water. Freeze for 4 hours.

Makes 16 ice cubes

Sue McCoy

BLOODSHOT EYEBALLS

2 cups confectioners' sugar, divided
1/2 cup creamy peanut butter
3 tablespoons butter, softened
1/2 pound white candy coating
24 brown Reese's pieces or milk chocolate M&M's
1 tablespoon water
1/4 to 1/2 teaspoon red food coloring

In a small mixing bowl, combine 1 cup confectioners' sugar, peanut butter and butter. Shape into 1 inch balls; place on a waxed paper lined pan. Chill for 30 minutes or until firm.

In a microwave-safe bowl, melt white candy coating; stir until smooth. Dip balls in coating and place on waxed paper. Immediately press a candy onto the top of each eyeball for pupil. Let stand for 30 minutes or until set.

In a small bowl, combine the water, food coloring and remaining confectioners' sugar. Transfer to a heavy duty resealable plastic bag; cut a small hole in a corner of bag. Pipe wavy lines downward from pupil, creating the look of bloodshot eyes. Store in an airtight container.

Makes 2 dozen

Lori McCoy



OVEN CARAMEL CORN

5 or 6 quarts popped corn (remove un-popped kernels)
2 cups brown sugar 1 c. oleo
1/2 c corn syrup or honey
1 tsp. salt 1 tsp. vanilla 1/2 tsp baking soda

Place popped corn in an oven proof pan or roaster.

Mix all other ingredients except vanilla and baking soda in a 3 quart sauce pan. Heat until well mixed. Remove from burner and add vanilla and baking soda. Stir quickly (it will foam) and

pour over the popped corn and stir. Place into 250 degree oven. Stir every 15 minutes. Bake 1 hour. Pour onto parchment paper and break apart as it cools. Store in tightly sealed container. Will last for several weeks.

Pat Gates



SPICEY CRACKERS

1 box saltines

1 1/4 c. Canola oil

1 1/2 tsp. crushed red pepper

1 tsp. cayenne pepper

1 Tbs. garlic powder

1 pkg. Hidden Valley Ranch salad dressing mix

Mix all ingredients except crackers in measuring cup & stir well. Put two sleeves of crackers in a container with an air tight lid. Pour half of mixture on crackers & add other two sleeves & pour the rest of the mixture over them. Put on a lid & turn up & down so all crackers get seasoned. Repeat every 5 minutes for 25 minutes.

Vicki Piccirillo

HOT SPICED TEA DRINK

1- Gallon of water

3- Tablespoons of instant tea

2 1/2- cups sugar

1- Large can of Pineapple juice

1- Large can of Apricot Nectar

1- Large can of Orange juice

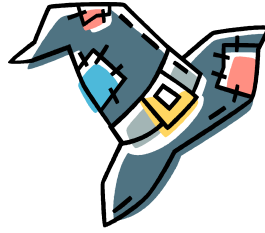
2- Packages of Red Hots

2- Cinnamon sticks

Mix all together and simmer for 20 minutes. Add to a crock pot to keep warm. Float Orange and Lemon Slices on top.

It is very good on cold winter days.

Delores Walker



Tortilla Soup

8 cups water (or 4 cups fat-free broth + 4 c. water)
3 boneless chicken breast
1 can 98% Fat-Free Cream of Chicken Soup
1 can Rotel Tomatoes
1 cup skim milk
12 oz light Velveeta Cheese
¼ cup sautéed onions
1 tsp garlic powder
1 tsp chili powder
1 tsp salt
½ tsp black pepper
3 flour tortillas cut in small pieces

Boil chicken in broth, cut up chicken. Add all ingredients except tortillas. Boil 10 minutes.

Add tortillas.

(I used a can of white chicken - worked just fine)

Vicki Rogers

HOT ALMOND TEA

2 T. lemon-flavored iced tea mix
2 C. hot water
1 1/2 C. sugar
10 C. water, divided
1 - 12 oz. can lemonade, undiluted
1 T. almond extract
2 tsp. vanilla

Dissolve iced tea mix in 2 C. hot water. In large pot, bring to a boil 1 1/2 C. sugar with 2 C. water. Boil 5 minutes.

Add tea mixture and remaining water; add other ingredients. Serve hot.

Meredith Williamson

Marshmallow Rice Crispy Treats

1 small bag caramels
1 can eagle brand milk
1 stick butter
Rice Crispies
1 bag large marshmallows

Melt Caramels, butter, and eagle brand milk, in a saucepan. Dip marshmallows then roll in rice crispies. Refrigerate until ready to serve.

Dawn Canaday



No Eggs & No Milk Chocolate Cake

3 cups sifted flour
2 cups tap water
6 tbsp. cocoa
2 tsp. vinegar
1 tsp. vanilla
2 cups sugar
1 cup oil
2 tsp. soda
1/2 tsp. salt

Sift dry ingredients together and then add sugar. Mix well. Add liquids and mix again. Bake at 350 degrees for 35 minutes.

Rosalie Evans



SNACK CRACKERS

2/3 cup oil
1 tablespoon red pepper flakes
1 pkg. ranch dressing mix
garlic salt to taste
2 sleeves soda crackers

Mix oil, pepper flakes, dressing mix and garlic salt together in a two gallon zip lock bag. Add crackers and toss until crackers are covered with mixture. Store in air tight container.

Barbara Bowling
Covington, Ok



Tossed Broccoli Salad

2 pounds fresh broccoli trimmed and cut into 1" pieces, 1/2 pound sliced bacon, cooked and crumbled. 2 cups (8 ounces) shredded mozzarella cheese, 1/2 medium Red onion, chopped fine

Dressing

1 cup mayonnaise, 1/2 cup sugar, 2 tablespoons Cider vinegar

In a large salad bowl, combine broccoli, bacon, cheese and onion.

In a separate bowl, combine dressing ingredients, add to salad and toss. Chill, Yield: 8-10 servings

Salli Brown



Butter Pecan Cake Mix Cookies

1 box Betty Crocker butter pecan cake mix

1 pkg. 9-12oz. pecan pieces

2 eggs

1 stick butter

$\frac{3}{4}$ cup butterscotch chips

Soften or melt butter (not hot). Add eggs and beat slightly.

Add cake mix and nuts mix well add butterscotch chips (batter will be stiff).

Drop spoonfuls and press on cookie sheet.

Bake in a preheated 350 oven for 8-10 minutes.

Yield 3 to 4 dozen.

Submitted by Kat the great baker at Higginsville, MO

Deluxe Chocolate Marshmallow Bars

$\frac{3}{4}$ cup butter or margarine ---Softened, 1 $\frac{1}{2}$ cups sugar, 3 eggs, 1 teaspoon vanilla extract, 1 $\frac{1}{3}$ cups all-purpose flour, $\frac{1}{2}$ teaspoon salt, 3 Tablespoons baking cocoa, $\frac{1}{2}$ cup chopped nuts, optional, 4 cups miniature marshmallows

TOPPING

1 $\frac{1}{3}$ cups chocolate chips (8 ounces), 3 Tablespoons butter or margarine, 1 cup peanut butter, 2 cups crisp rice cereal

In a mixing bowl; cream butter and sugar. Add eggs and vanilla; beat until fluffy. Combine flour, baking powder, salt, and cocoa, add to cream mixture. Stir in nuts if desired. Spread on a greased 15" x 10" x 1" baking pan. Bake at 350 degrees for 15-18 minutes. Sprinkle marshmallows evenly over cake; return to oven for 2-3 minutes. Using a knife dipped in water spread the melted marshmallows evenly over cake. Cool. For topping, combine chocolate chips; butter and peanut butter in a small saucepan, cook over low heat stirring constantly, until melted and well blended. Remove from heat; stir in cereal, spread over bars. Chill; Yield; about 3 dozen.

Submitted by Clara Langley (better known to the trick or treat bus group as "TROUBLE") you all know her. Bus Mommy LOL